

# Dual Buffet Server

*Deni®*

Model #15200

## IMPORTANT!

Please keep these instructions and  
your original box packaging.

[www.deni.com](http://www.deni.com)



***INSTRUCTIONS***  
***FOR PROPER USE AND CARE***

## **IMPORTANT SAFEGUARDS**

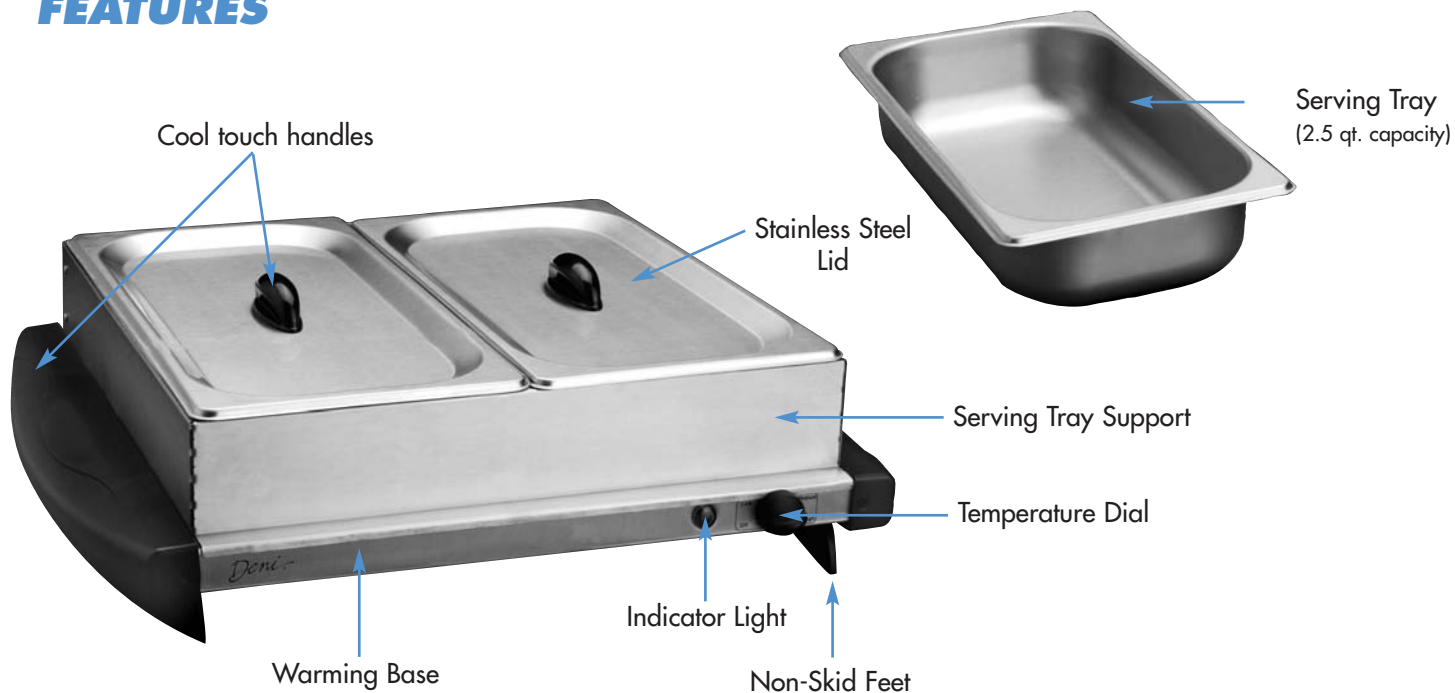
**When using this electrical appliance, safety precautions should always be observed, including the following:**

- **Read all of the instructions before using.**
- Close adult supervision must be provided when this appliance is used by or near children.
- Using attachments not recommended or sold by Keystone Manufacturing Co., Inc. may cause hazards.
- DO NOT allow the cord to hang over the edge of the counter or touch hot surfaces.
- Place the Deni Dual Buffet Server securely in the center of the counter or work space.
- Do not place near hot gas or electric burner.
- Do not touch hot surfaces.
- Turn the thermostat to the OFF position before plugging in or unplugging.
- To disconnect, remove plug from wall outlet.
- **CAUTION:** The surface will remain warm after the unit is turned off.
- Always unplug the unit before attempting to move it. Extreme caution must be used when moving appliances containing hot oil or other hot liquids.

- DO NOT operate with a damaged cord. Return the appliance to Keystone Manufacturing Company Inc. for proper service, replacement or repair immediately.
- Always unplug before cleaning and removing parts.
- Allow to cool before putting on or taking off parts.
- Always clean each part individually.
- Do not use outdoors.
- Do not use the Deni Dual Buffet Server for other than intended use.
- Do not clean with metal scrubbing pads. Pieces can break off the pad and short circuit the electrical parts, creating the possibility of an electrical shock.
- To protect against electrical shock, do not immerse plug, cord, or motor base in water or any other liquids.
- It is recommended that you do not use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of the appliance.
- DO NOT leave this appliance unattended while in operation.
- Do not fill trays more than  $\frac{2}{3}$  full.
- This unit is for household use only.

## **SAVE THESE INSTRUCTIONS**

## FEATURES



## Before First Use

1. Remove all packing materials and literature.
2. Wash the lids, trays and serving tray support with warm soapy water using a sponge or soft cloth. Rinse and dry thoroughly.
3. Wipe the warming base with a clean damp cloth. **Do not** use abrasive cleaners or scouring pads. **Do not** immerse the base in water.
4. Heat the warming base without food for about 10 minutes. This will seal the coating on the warming tray.  
NOTE: The appliance may give off smoke or odors when heating for the first time. This is normal.

## How To Operate

1. Plug the power cord into a wall outlet.
2. Place the food in the trays and turn the temperature dial to "LOW". The indicator light will illuminate showing you the appliance is on.
3. Turn the temperature dial to "LOW", "MED", or "HIGH" to adjust the temperature. NOTE: For best results turn the knob to the "HIGH" setting to quickly reach your temperature and then turn it down to the desired temperature.

NOTE: The temperature for the low setting is approximately 155°F, medium setting 160°F, and the high setting 200°F.

4. The appliance may be used fully assembled with the serving trays or using just the warming tray as a stand alone unit without the trays.
5. Food will be kept warm for a period of time after the appliance has been turned off.

## How To Clean

1. Make sure the temperature dial is in the "OFF" position and unplug the power cord from the wall outlet.
2. Allow the appliance to cool completely.
3. Wash the lids, trays, and serving tray support with warm soapy water using a sponge or soft cloth.
4. Rinse and dry thoroughly.
5. Wipe the body with a clean damp cloth. **Do not** use abrasive cleaners or scouring pads. **Do not** immerse the base in water.

### **Hints and Tips**

- Food should be fully cooked and hot when put in the buffet server or on the warming base.
- Use the buffet server to keep food warm while preparing other foods.
- Foods containing little or no liquid should be kept on the "LOW" setting, stirring occasionally.
- When using the appliance as just a warming tray, be sure to use containers that are heat proof. NOTE: The warming tray is not designed to keep large, deep pots of food or liquid warm.
- The warming tray is ideal for keeping shallow pans warm right from the oven.
- Do not fill trays more than  $\frac{2}{3}$  full.



## **CUSTOMER SERVICE**

*If you have any questions or problems regarding the operation of your Deni Dual Buffet Server, call our customer service department toll free:*

Monday through Friday  
8:30 a.m. to 5:00 p.m.  
(Eastern Standard Time)

**1-800-DENI-VAC**

1-800-336-4822

or E-mail us at  
custserv@deni.com

**www.deni.com**

Deni by Keystone Manufacturing Company, Inc.®

## **ONE-YEAR LIMITED WARRANTY**

Your Deni Dual Buffet Server is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight pre-paid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.

©2006 Keystone Manufacturing Company, Inc.

All rights reserved.